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WTO Notifications

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Report Highlights:

This report contains an unofficial translation of Decree 2-10-473, notified to the WTO as [G/SPS/N/MAR/31](#), which implements major articles of the Food Safety Law 28-07. This decree has an impact on \$400 million of U.S. products exported to Morocco.

Decree No. 2-10-473 of the Chaoual 7, 1432 (September 6, 2011) adopted for the application of certain provisions of the Law No. 28-07 relating to the safety of food products

(BO No. 5984 of October 6, 2011, page 2193)

THE HEAD OF GOVERNMENT,

Having regard to [Law No. 28-07 relating to the safety of food products, promulgated by the Dahir N. 1-10-08 of Safar 26 , 1431 \(February 11, 2010\)](#) in particular its articles 5, 7, 8, 9, 10, 12, 13, 14, and 15;

Having regard to [Law No. 25-08 relating to the creation of the National Office for Food Safety promulgated by Dahir No. 1-09-20 of Safar 22, 1430 \(February 18, 2009\)](#), especially Article 2;

Having regard to [Decree No. 2-94-858 of 18 Chaabane 1415 \(January 20, 1995\) fixing the attributions and the organization of Ministry of Maritime fisheries and Marine Merchant](#), in particular its article 8;

Having regard to [Decree No. 2-07-1274 of kaada 4, 1428 \(November 15, 2007\) relating to the attributions of the Minister of Agriculture and Maritime fisheries](#);

After deliberation in Government Council, meeting on Ramadan 17, 1432 (August 18, 2011),

DECREES

**TITLE I
GENERAL PROVISIONS**

First Article. In accordance with the provisions of article 5 of aforementioned [Law No. 28-07](#), this Decree sets the measures to preserve the quality and to guarantee the safety of primary products, food products, and animal feed, and for this purpose it fixes:

- The forms and procedures of issuing, suspending, and withdrawing sanitary authorizations and approvals, as well as the procedures for checking the conformity of the above-mentioned products pursuant to Article 7 of the aforementioned [Law No. 28-07](#);
- The hygienic and wholesomeness conditions applicable to establishments and enterprises and their personnel, to primary products, to food products, and to means of transport referred to in Article 8 of the aforementioned [Law No. 28-07](#) as well as the terms and conditions of use of the products of cleaning and disinfection, and the permitted physical, the thresholds of physical contamination, and chemical and biological admitted;
- The procedures for the implementation of the self-monitoring programs and the guides to good health practices referred to in Article 9 of the aforementioned [Law No. 28-07](#) by the operators of establishments and enterprises in the food sector and the animal feed sector;
- The conditions for implementing the provisions of Article 10 of the aforementioned [Law No. 28-07](#) concerning the mandatory information given by the operators of any establishments and enterprises in food sector and the animal feed sector;
- The procedures for implementing traceability referred to in Article 12 of the above-mentioned [Law No. 28-07](#).

The provisions of this Decree also fix:

- The procedures for registering livestock farms and the technical conditions and procedures for identifying and monitoring animals provided for in Articles 13 and 14 of the aforementioned [Law No. 28-07](#);
- The procedures for establishing and maintaining the register of maintenance and management of primary products of plant origin provided for in Article 15 of the aforementioned [Law No. 28-07](#).

Article 2. For the purposes of this Decree:

1. **Food additive:** Any substance usually not consumed as a food in itself and usually not used as a characteristic ingredient in food, possessing no nutritional value, and whose intentional addition to food products, for technological purposes, at any stage of the food chain, it has the effect of making it itself or one of its derivatives, directly or indirectly, a component of said food products;
2. **Feed additive:** Any substance or preparation used in animal feed in order to:
 - Favorably influence the characteristics of raw materials for animal feed or compound feedstuffs for animals or animal products, or,
 - To satisfy the nutritional needs of the animals or to improve animal production, in particular by influencing the gastro-intestinal flora or the digestibility of the feed products given to animals, or,
 - To carry in the feed elements conducive to attaining particular nutritional objectives;
 - To meet the specific nutritional needs of animals at a particular time, or,
 - To prevent or reduce nuisances caused by manure or to improve the animal environment;
3. **Compound feed:** Mixtures composed of products of plant or animal origin in its natural state, fresh or preserved, or derivatives of their processing, or of organic or inorganic substances, whether or not containing additives or premixes, which are intended for oral feed use in complete or supplement form. They can come in any form;
4. **Feed supplement:** Mixtures of feed for animals, which due to their composition provide the daily ration only when combined with other feedstuffs;
5. **Microbiological criterion:** A criterion defining the acceptability of a food product, a batch or process based on the absence or presence, or on the number of micro-organisms and/or on the quantity of their toxins/metabolites, per unit(s) of mass, volume, surface area or batch;
6. **Potable water:** Water meeting the standard "*N.M. 03.7.001: water of food quality*" such as approved by the Ministerial Order of the Minister of Industry, Trade and Upgrading of the Economy and the Minister of Equipment and Transportation and the Minister of Health No. 221-06 of Moharrem 3, 1427 (February 2, 2006) or any equivalent standard replacing it;
7. **Clean water:** Sea or brackish water or natural, artificial or purified fresh water that does not contain harmful or toxic micro-organisms or substances in quantities that may affect the sanitary quality of food products;
8. **Food hygiene, hereinafter referred to as "hygiene":** The measures and the necessary conditions to control the hazards and ensure that a food product is clean for human consumption;
9. **Pre mixtures:** Mixtures of additives between them or mixtures of one or several additives with carrier substances intended for the manufacture of animal feed. For the purpose of this definition, "premix" are pre mixtures;
10. **Perishable food product:** Food product that can become dangerous because of its microbiological instability when the storage temperature is not controlled;
11. **Equivalent system:** A system for achieving the food safety objectives of the food products referred to in the aforementioned [Law No. 28-07](#);
12. **Zoonosis:** Any disease and/or naturally transmissible infection directly or indirectly between animal and man.

Article 3. The provisions of this Decree apply to establishments and enterprises of the food and feed sectors, at all stages of the chain except for producers who supply directly, in small quantities, the final consumer or the local retail trade, which will be subject to specific regulations.

TITLE II
AUTHORIZATIONS AND APPROVALS FOR THE SANITARY PLAN
OF THE ESTABLISHMENTS AND ENTERPRISES OF FOOD AND FEED SECTORS

Article 4. In application of article 5 of the aforementioned [Law No. 28-07](#), are subject, before their putting in use:

1. The approval on the Sanitary Plan: establishments and enterprises of the food and feed sectors whose activities fall into the categories set out in the list annexed to this Decree;
2. Sanitary authorization: establishments and enterprises in the food and feed sectors other than those provided for in 1) above.

Article 5. Sanitary authorization and approval shall be issued, as appropriate:

- 1) By the Director General of the National Food Safety Authority (ONSSA), or the person delegated by him for this purpose for establishments and enterprises whose activities concern primary products, food products and foods for animals other than establishments and enterprises referred to in 2) and 3) below;
- 2) By the competent authority in accordance with the above-mentioned [Decree No. 2-94-858 of Shaaban 18, 1415 \(January 20, 1995\)](#) or the person designated by it for this purpose, for establishments and enterprises whose activities concern the maritime fisheries products and marine aquaculture including establishments and enterprises of processed fish products as fish oils and fishmeal;
- 3) By the competent hygiene and wholesomeness authority of the municipality or district, as appropriate, in accordance with the regulations in force, or the person delegated by it for this purpose, for the establishments and enterprises of retail sale and collective catering.

Article 6. The application for a sanitary authorization or approval made in accordance with the regulatory model must be submitted by the operator of the establishment or enterprise before it is put into service;

- 1) To ONSSA's local service of the proposed location for the establishments or enterprises referred to in 1) of article 5 above;
- 2) To the competent services in accordance with the provisions of the aforementioned [Decree No. 2-94-858](#), in particular Article 8 thereof, for the establishments and enterprises referred to in 2) of Article 5 above;
- 3) To the competent services of the municipal hygiene offices, for the establishments and enterprises of retail sale and collective catering referred to in Article 5 (3) above.

This application must be accompanied by a file containing an administrative part and a technical part, whose form and the constituent elements are adopted jointly by the Minister of Agriculture and, as appropriate, the Minister of Health, the Minister of The Interior and the Minister responsible for Maritime Fisheries.

To constitute the technical part of the file, the applicant must be based on the provisions of this Decree. It may refer to the standards in force and the guidelines of good sanitary practices approved in accordance with Article 43 below.

Only applications conforming to the above-mentioned model accompanied by the file containing all the required documents are admissible.

The service receiver, of the filing of the application and accompanying file, shall give a receipt immediately.

Article 7. If it appears, during the examination of the application, that the file accompanying it is not complete, the receiving service has a period of one month from the date of receipt of said request to notify the applicant by any means showing proof of receipt, with the mention of missing or non-compliant documents. After the above-mentioned period and in the absence of an opinion addressed to the applicant, the application and the accompanying file are considered as being in conformity.

Article 8. When the application and the accompanying file are compliant, the services referred to in Article 5 above shall, within a maximum of 45 days, carry out an on-site sanitary visit of the establishment or the enterprise for which sanitary authorization or approval has been requested. The purpose of this visit is to verify the compliance of the establishment or the enterprise with the requirements laid down in Title III below, applicable to its location, design, layout, facilities, equipment and materials, as well as its intended operation.

Article 9. The opinion concerning establishments and enterprises whose activities concern products of sea fishing and marine aquaculture provided for in Article 2 of the abovementioned [Law No. 25-08](#) is given by the representative of ONSSA, or the mandated veterinarian, during the sanitary visit provided above.

Article 10. The visit of establishments and enterprises of retail sale and collective catering shall be carried out jointly by the representative of the municipal hygiene bureau in whose area the establishment or the enterprise is situated, the representative of the service of the Ministry of Health and one or more ONSSA local service representatives, including a veterinarian or a mandated veterinarian.

Article 11. Notwithstanding the time limit laid down in Article 8 above, the sanitary visit of fishing vessels must take place at the same time as the commissioning visit of the said vessels provided for by the regulations in force concerning the safety navigation for the issuance of the navigation license for the vessel concerned.

Article 12. At the end of the establishment or company's visit, the corresponding authorization or approval shall be issued when the location, design, layout, facilities, equipment and materials as well as the documentation relating to its operation meet all the requirements for its operation in accordance with Title III of this Decree.

Article 13. The issuance of the sanitary authorization or approval shall be subject to the allocation to the establishment or enterprise concerned by a number consisting of groups of letters and each group being separated by a point, established, in order, as follows:

- The [code of the activity](#) comprising one or more Latin letters as jointly agreed by the Minister of Agriculture, the Minister of the Interior, the Minister of Health and the Minister responsible for Maritime Fisheries;
- The [code of the prefecture or province](#) of creation of the establishment or enterprise, with the exception of fishing vessels for which this code is replaced by the home port of the vessel identifier fixed by the regulations in force;
- The number of the receipt of the application and,
- The last two digits of the year of issuance of the sanitary authorization or approval.

Article 14. The authorization or approval number granted must be indicated on the written or electronic documents and all the correspondence of the establishment or the enterprise as well as in the advertising made for the products from its activities and on their packaging, in accordance with the regulatory requirements for labeling.

Article 15. In the event that the establishment or the enterprise does not meet all the requirements of the provisions of this Decree, the sanitary authorization or approval is not issued and the non-conformities or insufficiencies noted, shall be notified to the person concerned, with, where appropriate, recommendations for compliance, within a maximum period of 15 working days from the date of the visit.

At the end of the compliance of the establishment or company, it is processed, at the request of its operator, a new on-site visit, carried out under the same conditions.

Article 16. Any establishment or enterprise to which a sanitary authorization or approval has been issued shall be subject to regular sanitary visits for the purpose of checking that the required conditions and that which led to issuance of the authorization or approval are always fulfilled.

These visits shall be made by the authorities which issued the authorization or approval to the establishment or enterprise concerned and for the establishments and enterprises referred to in 2) and 3) of Article 5 above, jointly by the competent service according to the activity concerned and a representative of ONSSA or a mandated veterinarian.

Article 17. If, during the regular sanitary visits, one or more nonconformities or insufficiencies are found, the sanitary authorization or approval may be suspended in accordance with the second paragraph of Article 7 of the aforementioned [Law No. 28-07](#).

The decision to suspend the authorization or approval, as the case may be, shall mention the non-compliances or deficiencies found with recommendations for compliance and the period, which may not be greater than six months, in which the operator must remedy the said non-conformities or deficiencies.

At the end of this period, if the nonconformities or deficiencies noted have not been remedied, the authorization or approval shall be withdrawn. In the opposite case, the suspension measure is terminated.

Article 18. Any non-compliance or deficiency found that constitutes a danger to human or animal life or health entails the immediate withdrawal of the authorization or approval of the establishment or enterprise concerned.

If necessary, the competent authority, in accordance with the regulations in force, and in view of the visit report drawn up in accordance with article 23 below which has been communicated, may order the closure of all or part of the establishment or enterprise concerned or the cessation of one or more of its activities.

Article 19. Any operator of an establishment or an enterprise to which the sanitary authorization or approval has been withdrawn may; if it considers that the said establishment or enterprise meets the conditions of hygiene and wholesomeness laid down by this Decree, make a request to obtain a new authorization or a new approval under the conditions fixed by this title.

Article 20. No requirement or recommendation made for a fishing vessel, in accordance with Articles 15 or 17 above, shall undermine the security of navigation or the regulatory conditions relating to the well-being of the crew on board the said vessel.

To this end, the fishing vessel commissioning fees must include the annual fishing vessel safety fees and, where applicable, the boards of appeal:

- A representative of the competent department in accordance with the aforementioned [Decree No. 2-94-858 of Chaabane 18 1415 \(January 20, 1995\)](#);
- A veterinarian of the ONSSA to give the sanitary opinion referred to in Article 2 of the aforementioned [Law No. 25-08](#).

Article 21. Regular sanitary visits must be carried out according to a plan previously established by the services concerned. They must be programmed in such a way as to avoid any disturbance that is prejudicial to the activities of the establishment or the enterprise.

The operator may not remove his establishment or enterprise from the sanitary visits to which he is subject. It must facilitate and guarantee the efficient execution of such visits and, for this purpose, it must, in particular, provide access to all buildings, premises, facilities or equipment and present all the documents and registers required under this Order.

Article 22. The regular sanitary visits of the fishing vessels must be scheduled at the same time as the visits provided for by the regulations in force concerning the safety of navigation.

Article 23. Each sanitary visit shall give rise to the establishment by the persons making the report, in which mention is made, in particular, of the identification details of the establishment or the enterprise concerned and of its operator, the description of the buildings, premises, facilities and equipment inspected, as well as the documents and records audited. This report must also mention, where applicable, the non-conformities or deficiencies noted and the recommendations made.

These recommendations may include, in particular, the obligation to carry out work, clean-up operations, training actions for the personnel concerned, reinforcement of the self-monitoring system of the establishment or enterprise, and more generally, taking of any corrective action necessary to bring the said establishment or enterprise into compliance.

In case of an immediate withdrawal of the authorization or approval in accordance with Article 18 above, mention must be made on the aforementioned report.

Article 24. Each regular sanitary visit must be mentioned in a register drawn up for that purpose by the operator, in accordance with [the model jointly adopted](#) by the Minister of Agriculture and the Minister concerned by the activity on which the date of each visit is recorded, with the identity of the persons who carried it out, the references of the corresponding report and the recommendations made or the mention missed.

Article 25. The authorities concerned shall draw up and keep up to date the list of establishments and enterprises to which they have issued or withdrawn the sanitary authorization or approval. The list must include the name, address and authorization / approval number of the establishments or enterprises and the activities concerned. It must be available at all times to the said authorities and may be communicated by electronic means.

Article 26. In the event of change the operator of an establishment or an enterprise, the new operator must register with the department that issued the authorization or approval concerned with a view to updating it.

Article 27. The Minister of Agriculture, and depending on the activities of the establishments and enterprises concerned, the Minister of Health, the Minister of the Interior and the Minister responsible for Maritime Fisheries, shall decide on the [procedures of issuance, suspension, withdrawal and updating of sanitary authorizations and approvals, the model of authorization and approval and the manner in which their competent services carry out the sanitary visits](#) provided for in this Title.

TITLE III
CONDITIONS FOR ENSURING THE QUALITY OF GUARANTEEING THE SAFETY
OF PRIMARY PRODUCTS, FOOD PRODUCTS AND ANIMAL FEED

Article 28. This Title fixes the requirements to be fulfilled by establishments and enterprises in the food and feed sectors under the provisions of Articles 12 and 16 above in order to benefit from sanitary authorization or approval.

First Chapter
Hygiene and wholesomeness conditions applicable
to establishments and enterprises in the food and feed sectors

Article 29. The hygiene and wholesomeness conditions referred to in the first subparagraph of the first paragraph of Article 8 of the above-mentioned [Law No 28-07](#) applicable to establishments and enterprises in the food and feed sectors are laid down by this chapter.

Article 30. Operators of establishments and enterprises producing primary products and those carrying out related operations, such as the transport, storage and handling of said primary products at the place of production, the transport of live animals, the transport of primary products of plant origin and fishery and hunting products from the place of their obtaining to an establishment or an enterprise of treatment, processing, packaging or distribution, must:

- Ensure the protection of these primary products against any contamination, whatever its origin;
- Take all necessary measures for the protection of plants and the preservation of the health of animals;
- Keep a record of the measures taken to control the hazards and on which all information relating to seeds and plants, chemical and biological materials, occurrence and destruction conditions of pests and diseases, the results of all the tests performed.

For this purpose, operators who produce or harvest plant products and farmers who rear, fish or hunt animals, or who produce primary products of animal origin must comply with the requirements applicable to:

- 1) The hygiene of the facilities, including the premises and storage of plant products and animal raising farm sites, equipment, crates and containers, vehicles for the transport of products at the sites of production, and from production places to other establishments or enterprises;
- 2) The use of chemical and biological materials, additives in animal feed and veterinary drugs;
- 3) The hygiene of persons handling primary products at their place of production and during their transport;
- 4) The use of potable water and clean water for their activities;
- 5) Control of animals and pests for the purpose to avoid any contamination.

Article 31. The measures to be taken by producers in order to comply with the requirements referred to in Article 30 above shall be adopted by the Minister of Agriculture and the Minister responsible for Maritime Fisheries when they concern establishments and enterprises with activities relating to the products in the maritime fisheries or of marine aquaculture.

Article 32. Establishments and enterprises in the food sector other than those referred to in Article 30 above must:

- Be located in a place that does not constitute a source of contamination for food products;
- To be supplied with potable water by the public supply network or by devices of the establishment or the enterprise making it possible to obtain potable water;
- Ensure, during successive work operations, a progression of the food product towards the front of the production line, without going back, from the least developed product to the most developed product, from the least sanitary product to the most sanitary product;
- Do not allow the cross contamination of different production lines;
- Ensure the separation of the sanitary sector and the contaminated sector;

- Allow immediate, direct and rapid evacuation of the waste produced at each stage of manufacture to the premises reserved for this purpose.

Premises shall, by their location, design, construction, planning, dimensions, layout, facilities and equipment, meet the following requirements:

- 1) May be maintained, cleaned and/or disinfected if necessary. For this purpose, the surfaces must be smooth and the coverings must be made of waterproof, non-absorbent, washable and non-toxic materials that are easy to clean and/or disinfected. In particular, they must make it possible to prevent the contamination of food products whatever their origin during all the operations carried out on the said products. The openings should be smooth and made of non-absorbent, washable and non-toxic materials. They must be equipped with insect screens easily removable for cleaning;
- 2) To provide sufficient working space to allow the hygienic execution of all operations carried out on food products;
- 3) Prevent contamination of food products, whatever their origin;
- 4) Have adequate natural or artificial lighting in view of the assignment of the places concerned;
- 5) Have adequate and sufficient natural or mechanical ventilation systems, depending on the location and designed to avoid any airflow from a contaminated site to a sanitary place. These systems must be easy to clean, maintain and replace if necessary;
- 6) Enable the implementation of good hygienic practices in force;
- 7) To control pests;
- 8) Have appropriate handling and storage areas and, where appropriate, provide adequate food handling and storage conditions, including temperature control and sufficient capacity to maintain the products at appropriate temperatures. can be verified and if necessary recorded;
- 9) Arrange separate locations for the storage of packaging and packaging materials;
- 10) To provide staff with sanitary facilities consisting of adequate equipment, in sufficient numbers, constantly clean and available, located in suitable places that do not give access to the places in which food products are handled. These facilities must be maintained in a good state of maintenance;
- 11) Have special places for the storage of cleaning and disinfection products separated from areas where food is circulating or stored;
- 12) Have adequate wastewater disposal systems to comply with normal requirements of activities of the establishment or enterprise, and to deal with unusual situations. These systems must be designed and constructed in such a way to avoid any risk of contamination of food products;
- 13) Have adequate areas reserved for staff and adapted to the workforce employed, ensuring gender separation;
- 14) Put in place adequate devices for cleaning, disinfection and storage of tools and equipment of work. These devices must be manufactured in corrosion-resistant materials and must be easy to clean.

Article 33. In addition, the above-mentioned conditions relating to their premises, establishments and enterprises referred to in Article 32 above shall apply the following measures:

I° - Articles, facilities and equipment with which food products enter into contact must be:

- 1) Manufactured, made and maintained in such a way to facilitate their maintenance, cleaning and if necessary disinfecting to reduce the risk of food contamination;
- 2) Installed in such a way that allow the proper cleaning of equipment and the surrounding area;
- 3) Cleaned and, where appropriate, disinfected, at a sufficient frequency to avoid any contamination risk;
- 4) Where appropriate, a suitable control device is provided to ensure hygiene of food products;

II° - Food waste, inedible by-products and other waste must be disposed in a sanitary and environmentally sound manner in accordance with applicable waste management legislation. They should not be a source of direct or indirect contamination of food products. For this purpose:

- 1) Food waste, inedible by-products and other wastes must be quickly removable from buildings where food products are located to prevent their accumulation. They must be placed in sealed containers or other similar containers. If other waste disposal systems are used, they should be adequately designed, well maintained and easily clean and disinfect if necessary;
- 2) Adequate measures shall be provided for the storage and disposal of such wastes;
- 3) Waste storage areas must be designed and managed in such a way that make them clean at all times and kept them remain free of animals and parasites;

III°- The water supply must be carried out as follows:

- 1) The facilities must permit adequate potable water supply, taking into account the use that should be made;
- 2) Clean water can be used for all fishery and aquaculture products. Clean water can also be used for outdoor washing. However, when using clean water, adequate supply facilities must be available;
- 3) The recycled water used must not present any risk of contamination. It must satisfy the mandatory standard for potable water;
- 4) When non-potable water is used, for example in firefighting or other similar reasons, it must circulate in separate and duly designated systems. Non-potable water should not be connected nor re-flowed to/into potable water systems;
- 5) Ice in contact with food products must be made from potable water. However, when ice is used to refrigerate all fishery and aquaculture products, it can be made from clean water. It must be manufactured, handled and stored under conditions that prevent the contamination of food products;
- 6) Water vapor used directly in contact with food products must not contain any substance that is dangerous to human health or may contaminate the said food products;
- 7) When heat treatment is applied to food products in sealed containers, the water used to cool them is not a source of contamination for the said food products.

Article 34. When the establishment or enterprise of food sector is subject to sanitary approval, it must comply with the hygiene and wholesomeness conditions referred to in Articles 32 and 33 above and set up a self-monitoring program in accordance with the Moroccan standard "*NM 08.0.002: HACCP management system - Requirements*" approved by order of the Minister of Industry, Trade and telecommunications No. 386-03 of Hija 19, 1423 (February 21, 2003) or any other standard replacing it or any equivalent system.

Article 35. Operators of establishments and enterprise in the animal feed sector producing primary feed products must, in accordance with the conditions laid down by the Minister of Agriculture:

- 1) Ensure that their activities are managed in such a way as to prevent, eliminate or reduce the dangers that may jeopardize the safety of animal feed;
- 2) Protect primary products intended for animal feed products, prepared, cleaned, packed, packaged, stored and transported under their responsibility against any contamination whatever its origin or deterioration;
- 3) Keep a record of all information concerning seeds, chemical and biological products used, the occurrence and destruction conditions of pests and diseases, the results of all analyzes performed as well as the movements involved entry and exit of animal feed.

Article 36. Establishments and enterprises in the animal feed sector other than those referred to in Article 35 above must meet the following requirements:

I°- Facilities, equipment, containers, crates and vehicles for the processing and storage of animal feed and their immediate surroundings must kept clean, and effective programs to combat pests must be implemented;

II°- By their design, construction, dimensions and arrangement, the premises, facilities and equipment must:

- 1) Be properly cleaned and disinfected if necessary;
- 2) Have suitable and sufficient natural and/or artificial lighting;
- 3) Minimize the risk of error;

- 4) Avoid contamination, cross-contamination and, in general, any adverse effects on the quality and safety of products;
- 5) Prevent invasion by pests;
- 6) Provide suitable wastewater disposal systems for the purpose of which they are intended, they must be designed and constructed in such a way as to avoid any risk of animal feed contamination;
- 7) Allow the evacuation of wastewater and rainwater in such a way as to preserve the equipment and the quality of animal feed;

III°- Facilities and equipment used for mixing and/or manufacturing operations must be appropriate for the mixtures, which need to be made. They must be subject of regular and adequate controls in accordance with the manufacturer's instructions. Especially:

- 1) Scales and other measuring devices used in the animal feed manufacturing must be appropriate for the range of weights or volumes to be measured, and their accuracy must be controlled regularly;
- 2) The mixing devices used in the animal feed manufacturing must be appropriate for the range of weights or volumes mixed and must be able to manufacture homogeneous mixtures and dilutions;

IV°- The water used in the manufacturing of animal feed products must be of an adequate quality, and the water pipes must be made with inert materials;

V°- Ceilings, false ceilings and other suspended equipment shall be designed and constructed to prevent fouling and reduce condensation, mold appearance and particle spillage that may affect the safety and quality of animal feed;

VI°- The areas reserved for animal feed must be separated from the raw materials and additives. These spaces must be designed, adapted, and maintained in such a way as to ensure good storage conditions.

Article 37. Operators of establishments and enterprises in the animal feed sector must ensure that the various production stages are carried out in accordance with pre-written procedures and instructions aimed at defining, checking and controlling critical points in the manufacturing process.

For this purpose:

- 1) Technical or organizational measures shall be taken to avoid or limit cross-contamination and errors;
- 2) Sufficient and appropriate means must be in place to carry out checks during the manufacturing process;
- 3) Monitoring should be carried out in order to detect the presence of prohibited substances or contaminants in animal feed, and appropriate control strategies to minimize risks should be implemented;
- 4) Wastes and undesirable animal feed materials should be isolated and identified. In particular, all materials containing dangerous quantities of veterinary medicines or contaminants or other hazards, should be disposed of in an appropriate manner and destroyed;
- 5) Traceability of products must be ensured;
- 6) The manufacturer shall retain documents relating to raw materials used to manufacture animal feed, and keep them at the disposal of the agents referred to in Article 21 of the aforementioned [Law No. 28-07](#).

Article 38. In establishments and enterprises in the animal feed sector, feed must be stored and transported under conditions laid down by the Minister of Agriculture, to maintain product quality and ensure traceability.

Article 39. When the establishment or enterprise of the animal feed sector is subject to sanitary approval, it must comply with the hygiene and wholesomeness conditions laid down in Articles 36 and 37 above, and have a self-monitoring system based on HACCP principles.

Article 40. Operators of establishments and enterprises in the animal feed sector must implement a system for recording and processing complaints, and a system for the rapid recall of products in the distribution networks, approved by the authority issuing the sanitary authorization or approval.

Article 41. The self-monitoring program, referred to in Article 9 of the aforementioned [Law No 28-07](#), to be implemented by the establishments and enterprises in the food and feed sectors in accordance with the provisions of this Chapter must be based on the principles of the Hazard Analysis and Critical Control Point system in accordance with the above-mentioned standard NM 08.0.002 (HACCP) or any standard replacing it or any equivalent system that achieves the same objectives.

Article 42. The analysis provided by the self-monitoring systems may be carried out in laboratories within the establishment or with which it has a contract for the purposes of said analysis. These laboratories, whether internal or under contract, must be recognized in accordance with the procedures laid down by the Minister of Agriculture.

Article 43. The good practice guides provided for in Article 9 of the aforementioned [Law No 28-07](#) are drawn up and disseminated by professional organizations in the food and feed sectors on the basis of general and specific sanitary and hygiene requirements and, where appropriate, by reference to the relevant practice codes of the Codex Alimentarius. They are approved by Order of the Minister of Agriculture after the opinion of the Minister concerned according to the nature of the activity concerned.

Article 44. The particular requirements necessary for the full implementation of the provisions of this Chapter shall be decided by the Minister of Agriculture and the Minister(s) concerned, with having due regard to the activities of establishments and enterprises in the food and feed sectors, in particular activities related to primary production, animal and animal products, fishery and aquaculture products, collective catering and retail sales.

Chapter II

Provisions applicable to primary products and food products

Article 45. The provisions of this Chapter apply to the primary products and food products referred to in subparagraphs 2 and 3 of the first paragraph of Article 8 of the aforementioned [Law No. 28-07](#). At all stages of the food chain, regardless of their handling stage before being marketed or exported as well as when put up for sale in the domestic market.

Article 46. Food business operators must, at all stages of the food chain:

- 1) Ensure that primary products, food products and their ingredients are stored and conserved under adequate conditions to prevent deterioration. They must protect them against any contamination likely to make them unfit for human consumption or dangerous for health;
- 2) Develop adequate methods to control animals and pests and to prevent domestic animals from gaining access to places where food is prepared;
- 3) Use the appropriate methods and temperatures for the proper storage of products and ensure that there is no break in the cold chain;
- 4) Ensure the strict separation of products in accordance with applicable regulatory requirements;
- 5) Use for the various operations carried out on the products only processes and methods accepted, taking into account the product and the operation envisaged in order to avoid its contamination and its deterioration;
- 6) Use only materials and methods of wrapping and packaging, which are appropriate and adapted to the product concerned;
- 7) Comply with the labeling provisions applicable to the product concerned.

Article 47. Food producers must only accept primary products, ingredients and any other material used for the treatment or processing of such products that are:

- Duly labeled in accordance with the regulations in force and, in the case of animal or animal-origin products, they must only accept those with the prescribed wholesomeness markings;
- Imported under the conditions referred to in Article 48 below or which come from an establishment or an enterprise authorized or approved in accordance with the provisions of this Decree;
- Of which they are assured of the origin by the traceability system, and which they may assumed to be free from any contamination by pests, pathogenic microorganisms or toxic substances, decomposed or foreign or exceeding the maximum authorized limits.

In the case of marine and inland aquaculture products, they should only accept products from areas or places not subject to health restrictions. For this purpose, in the case of marine aquaculture products, the maritime zones are classified by the Minister of Maritime Fisheries in categories, from the point of view of the wholesomeness of these products in their environment.

Article 48. In order to ensure that a primary product, a food product or an animal feed, imported for the purpose of placing it on the national market without any danger for human or animal life or health in accordance with the provisions of Article 4 of the aforementioned [Law No. 28-07](#), the importer of the said product or food must, prior to its importation, ensure that the product or the food:

- Comes from a country, area or region not subject to sanitary or phytosanitary restrictions;
- Complies with the hygiene and wholesomeness requirements of this Decree and other regulations specific to the product or food;
- Comes from an establishment or enterprise that has implemented a HACCP self-monitoring system or an equivalent system;
- Is accompanied by documents or other certificates required by a regulation specific to the product or food issued by the competent authority of the exporting country and certifying, in particular, that it complies with the legislation in force and without danger to human or animal life or health.

The importer must have a recall plan allowing him, in the event of a health alert concerning the product or animal feed that he has imported, to recall the product after its admission in the national territory.

Article 49. Primary products and food products must be stored, presented and displayed for sale in hygienic conditions ensuring their wholesomeness. They must be protected from any source of pollution, dirt or contamination.

Article 50. All equipment and utensils used and likely to come into contact with primary products or food products must be kept clean, washed and disinfected after each use and at the end of the working day.

Article 51. Primary products and food products delivered to consumers must be packed or packaged exclusively in food-grade materials, suitable for the products concerned.

Article 52. Food and feed products exported or re-exported must comply with the requirements of this decree unless otherwise provided by the authorities of the importing country or in Laws regulations, standards, practice codes and other legislative and administrative measures in force in the importing country. Where the provisions of a bilateral agreement between Morocco and a third country are applicable, primary products, food and animal feed products exported to that third country shall comply with the provisions of that agreement.

Article 53. Primary products and food products comply when:

- 1) Coming from an establishment or enterprise that is authorized or approved in accordance with this Decree;
- 2) Not containing [prohibited substances](#) administered to livestock whose list is fixed by Order of the Minister of Agriculture;
- 3) Not containing [food additives](#) other than those determined in the list, and within the permitted limits;
- 4) Not containing residues of [veterinary drugs](#), [pesticides](#) and [contaminants](#) in the food chain beyond the maximum permitted limits;
- 5) Are complying with [microbiological](#) and toxicological criteria within the permitted limits;
- 6) Are packed or packaged in packs or packages made of materials intended to come into contact with food products in which the composition and use are fixed by joint order of the Minister of Agriculture, the Minister of Maritime Fisheries, the Minister of Health and the Minister of Industry and Trade;
- 7) Are labeled in accordance with the regulations in force.

The lists and limits referred to in paragraphs 3), 4) and 5) of this Article shall be adopted jointly by the Minister of Agriculture, the Minister of Maritime Fisheries and the Minister of Health.

Article 54. Feed products comply when:

- 1) Coming from an establishment or enterprise that is authorized or approved in accordance with this Decree;
- 2) Not containing [undesirable substances](#) whose list and maximum limits in animal feed are laid down by Order of the Minister of Agriculture;

- 3) Not containing residues of veterinary drugs, pesticides and contaminants beyond the maximum authorized limits, decided jointly by the Minister of Agriculture, the Minister of Maritime Fisheries and the Minister of Health;
- 4) Not containing additives, premixes, compound feed, and feed supplements that are not authorized or exceed the [limits laid down by Order of the Minister of Agriculture](#);
- 5) Are labeled in accordance with the regulations in force.

Chapter III

Hygiene and wholesomeness conditions applicable to means of transport intended for the transport of perishable food products

Article 55. The means of transport of perishable food products referred to in subparagraph 4 of the first paragraph of article 8 of [Law No. 28-07](#) shall be designed and equipped to protect food products from any source likely to contaminate them or to alter them during the whole transportation period. They must be easy to clean and disinfect, if necessary, and be able to transport food products under the conditions of hygiene and temperature that allow a good conservation of these products during their transport.

Article 56. Bulk food products in liquid, granular or powdery form must be transported in containers reserved exclusively for the transport of food products and adapted to the products concerned. On these containers a statement relating to their use in the transport of food products must be clearly, visibly, legibly and indelibly marked in Arabic and one or more foreign languages, if necessary.

Article 57. When containers have been used to transport different food products, effective cleaning must be done between the two loads to avoid any risk of contamination.

Article 58. During transport, processed animal feed must be transported in appropriate containers and kept clean. They must be kept separate from unprocessed raw materials and additives in order to avoid cross contamination.

Article 59. The Minister of Agriculture, the Minister of Transport, the Minister of Maritime Fisheries and the Minister of Industry shall decide the following joint Orders:

- The technical and hygienic conditions applicable to the transport of food and feed products;
- The conditions of design, equipment and hygiene of the means of transport;
- The complementary and specific provisions relating to the transport of products which may deteriorate or not stable at ambient temperature;
- [Maximum states and temperatures for transporting perishable foodstuffs](#);
- Provisions specific to certain means of transport of food or animal feed products.

Chapter IV

Requirements applicable to staff handling the food products

Article 60. Pursuant to subparagraph 5 of the first paragraph of Article 8 of the aforementioned [Law No. 28-07](#), anyone in the food chain who has to handle food products must respect a high level of personal cleanliness and wear appropriate clothing for work.

Article 61. Establishments and enterprises in the food and feed sectors must have sufficient numbers of staff, with the necessary skills and qualifications in view of the work that needs to be done in the food chain.

Article 62. It may be required for certain categories of establishment or enterprise in food or feed sector, in their permanent workforce, the presence of a production manager who justifies having received specific training in food hygiene and/or evidence of adequate experience taking into account the activity of the establishment or enterprise concerned.

The categories of establishments and enterprises concerned, as well as the content and duration of the training and/or the required experience, shall be adopted as appropriate by the Minister of Agriculture and the Minister of Maritime Fisheries or the Minister of Health.

Article 63. Food business operators must ensure that:

- 1) Food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity;
- 2) Those responsible for the development and maintenance of the HACCP system or any equivalent system or the implementation of the guides to good practice, as the case may be, have received appropriate training for this purpose.

Article 64. It is prohibited for anyone suffering from an illness that could be transmitted or carrying such a disease or having infected wounds or skin lesions, to handle food products or to enter a food handling area, in any capacity whatsoever, where there is a risk of direct or indirect contamination of the said products.

Article 65. Operators of establishments and enterprises in the food sector must ensure, at their own expense, the medical supervision of their staff. The forms and procedures of this medical surveillance as well as the list of diseases and infections that may contaminate food products are laid down by [joint Order of the Minister of Agriculture and the Minister of Health](#).

Chapter V

Conditions of use of cleaning and disinfecting products in establishments and enterprises in the food and feed sectors

Article 66. In accordance with the provisions of the second paragraph of Article 8 of the aforementioned [Law No. 28-07](#), the operators of establishments and enterprises in food and feed sector must only use products, which comply with the regulations in force, to clean and disinfect surfaces, facilities, equipment, materials and any object. The cleaning and disinfecting products used must not leave any trace or residue liable to affect food or animal feed products, or to harm the health of persons or animals.

The Minister of Agriculture, the Minister of Health, and the Minister of Maritime Fisheries shall jointly determine the effectiveness, toxicity and purity of the products mentioned as well as the conditions under which they must be used in view of the purpose for which they are intended.

Article 67. Cleaning and disinfecting products must be kept in rooms reserved for that purpose and strictly separated from the premises in which food or animal feed products are located. These premises must be accessible only by persons designated for this purpose.

Article 68. Operators of establishments and enterprises in the food and feed sectors must put in place and follow a cleaning and disinfection plan for the surfaces, facilities, equipment and objects of their establishment or enterprise. This plan specifies in particular the products used their concentration and frequency of use. These data must be recorded in daily updated forms.

These plans must be presented during the regular sanitary visits referred to in Article 16 above.

Chapter VI

Procedures for the control of the conformity of primary products, food and animal feed products

Article 69. The conformity control of the primary products, food and animal feed products referred to in the first subparagraph of the fourth paragraph of Article 7 of the aforementioned [Law No 28-07](#) shall be carried out using appropriate methods and techniques, such as checking , inspection, sampling and analysis.

These methods and techniques shall be adopted by the Minister of Agriculture, taking into account in particular the nature of the product, the activity of the enterprise or establishment concerned and the stages followed by the product in the food chain.

Article 70. Where analysis is necessary for the conformity control of the products mentioned above, it must be carried out according to standard sampling and analysis methods by official laboratories or private laboratories approved for this purpose by ONSSA.

The above mentioned approval for carrying out the analyzes referred to above is issued to private laboratories which comply with the standard [NM ISO / IEC 17025](#) "*General requirements concerning the competence of sampling and testing laboratories*" as approved by [Order of the Minister of Industry, Trade and Upgrading of Economy No. 406-06 of Moharam 28, 1427 \(February 27, 2006\)](#) or any other standard replacing it.

Article 71. The application for approval shall be submitted by the owner or manager of the laboratory, as the case may be, to ONSSA, accompanied by a file consisting of papers and documents making it possible to identify the applicant and to verify, following a visit carried out on the site, that the laboratory for which approval is requested meets the above-mentioned standard [NM ISO / IEC 17025](#).

Any approved laboratory is regularly checked at least once a year for compliance with the standard.

Approval shall be withdrawn if it is found during a check that the laboratory concerned no longer satisfies the abovementioned standard or if abnormalities have been found in the results of analyzes carried out by the said laboratory.

Article 73. The Minister of Agriculture, after taking the opinion of the Minister of Health, designates reference laboratories among the official laboratories for the following purposes:

- To provide ONSSA with high-level scientific and technical assistance in the areas of the safety of primary products, food and animal feed products;
- To carry out a review of the results of analysis in the event of contestation by the operators of the establishments or enterprises concerned and the laboratory, which carried out the said analysis.

Article 73. To be designated as a reference laboratory, it must comply with the abovementioned [NM ISO / IEC 17025](#) standard and fulfill the technical requirements and have the necessary expertise according to the nature of the analysis required to carry out.

Article 74. The list, kept up-to-date, of the approved laboratories and reference laboratories provided for in this Chapter shall be drawn up by the Minister of Agriculture and published in the Official Gazette.

Chapter VII

Traceability, withdrawal and recall of products

Article 75. Pursuant to Article 12 of the aforementioned [Law No. 28-07](#) and in order to ensure the traceability of food and animal feed products as defined in Article 3, point (8) of that Law, the operators of establishments and enterprises in the food and feed sectors must:

- Have systems and procedures to identify direct suppliers in relation to an animal, product, commodity or substance used as an input;
- Implement processes of labeling or identification of the products marketed by the operator or the first importer, to allow and facilitate their traceability when they are placed on the national market and when they enter in the client enterprise.
- Have systems and procedures allowing to identify the various professional clients in relation to outgoing products, foodstuffs or substances;
- Implement a procedure for withdrawal and/or recall of products.

The information indicated above must be made available to the agents referred to in the article of the aforementioned [Law No. 28-07](#) and the services that have issued the authorizations and approvals in the sanitary plan provided for in this Decree.

Article 76. Pursuant to Article 10 of the aforementioned [Law No. 28-07](#), the operator of any establishment or enterprise in the food or feed sector to which a sanitary authorization or approval has been granted, shall if he has reason to believe that his product can not be classified as a safe product, immediately inform the authority which issued the authorization or approval and any other competent authority in the field of public health in accordance with legislation in force.

He must immediately provide the said services and authorities with the following information:

- All information identifying the product concerned, such as its name, code number, batch number, establishment number, date of production, date of import or export, and, if applicable, any other useful information;
- The quantities concerned, broken down as follows:
 - Total quantity that the enterprise originally had in its possession;
 - Total amount distributed before the recall;
 - Total quantity remaining in the possession of the enterprise;
- The distribution area of the product, by region, prefecture or province, and by country in the case of an exported product, as well as the name and address of retailers and wholesalers;
- Information on any other product that could present the same risks.

In the light of the above information, the competent authorities may take the necessary public health measures, within the framework of the laws and regulations in force and, in accordance with the provisions of Articles 10 and 11 of the aforementioned [Law No. 28-07](#), proceed themselves or cause the operator concerned to withdraw the products.

The operator may, if it deems it necessary, without waiting for the rollout of the above mentioned withdrawal, proceed themselves to the recall of the products and/or batches concerned, by informing the aforementioned services and authorities of the reasons for this recall.

TITLE IV

PROVISIONS CONCERNING THE REGISTRATION OF LIVESTOCK FARMS, IDENTIFICATION AND MONITORING OF ANIMALS

First Chapter

The registration of livestock farms

Article 77. The operator or the professional subject to the declaration provided for in article 13 of the aforementioned [Law No. 28-07](#), is the natural or legal person other than the one referred to in article 5 of the same Law whose establishment or the enterprise is subject to sanitary authorization or approval.

Article 78. The declaration for the registration of livestock farms referred to in Article 13 of [Law No. 28-07](#) must be made to the ONSSA local veterinary service according to the model provided by said service accompanied by a file composed of papers and documents allowing the identification of the declarant and his or her farms. A receipt of the deposit of the declaration and the aforementioned file shall be issued immediately.

It is assigned a number called "registration code" by declared operation.

Article 79. The register of livestock farms referred to in Article 14 in the aforementioned [Law No 28-07](#) must be drawn up by the holders of livestock whose production is intended for human consumption, whether or not they own the said animals, according to the model provided by the receiving service of the declaration referred to in Article 78 above and including in particular:

- The identification details of the livestock farm;
- The identity of the keeper of the livestock;
- The identification data of the animals, animal species appearing on the list fixed by order of the Minister of Agriculture;

- Medicines or medicinal products administered to animals or any veterinary care including vaccination and the detection of animal diseases;
- Feed given to animals, where applicable;
- Observed mortalities;
- The entry and exit of animals from the holding.

The register of livestock farms must be cataloged and initialed by the keeper of the animals and held at the place of detention of the animals. The register must remain accessible at all times to the authorized agents of the local ONSSA service where the operation is registered.

All farm visits made by ONSSA services and by private veterinarians must be mentioned on the register with the date of each of them, the name and signature of the person who carried it out and, in such cases, mention the acts performed and the findings made in relation to the animal health status.

Chapter II

Animal identification and tracking

Article 80. The national system for the identification of producing animals whose production is intended for human consumption includes the following elements:

- a) Means allowing the certain definite and reliable identification of the animal;
- b) Individual passports or movement documents, where applicable, according to the animal species conforming to the model provided by the Minister of Agriculture;
- c) Computerized databases containing all information relating to the identification and movements of animals;
- d) Registers of livestock farms established by holders of livestock in accordance with Article 79 above.

Article 81. Once affixed to the animal, the means of identification may be eliminated or replaced only if it complies with the provisions of this chapter.

Article 82. A national database of animal identification is set up and managed by ONSSA. The operating and management procedures of the national database are provided by the Minister of Agriculture.

Article 83. Animals belonging to species that their production is intended for human consumption may leave the holding in which they are found only if:

- This farm is registered and has a registration code in accordance with Article 78 above;
- The animals are duly identified in accordance with this chapter.

Article 84. The Minister of Agriculture lays down the technical and organizational methods of carrying out the identification of each animal species as well as the conditions of their displacement and movement.

Article 85. The operation of identification of the animals is carried out by ONSSA or under its control by the mandated veterinarians, or public bodies, or other private legal entities, to which it has delegated this attribution in accordance with Article 2 of the aforementioned [Law No. 25-08](#).

TITLE V

MODALITIES OF ESTABLISHMENT AND CONDITIONS FOR THE MAINTENANCE AND MANAGEMENT OF THE REGISTER OF PRIMARY PRODUCTS OF PLANT ORIGIN

Article 86. The register of maintenance and management of primary products of plant origin referred to in Article 15 of [Law No. 28-07](#) must be drawn up by the operators and must conform to the model [ordered by the Minister of Agriculture](#).

It includes, in particular, the identification of the farm and its operator, the seeds and seedlings used and, where applicable, the origin and quality of the irrigation water, the fertilizers used, the chemical and biological products used and the destination of the primary products.

Article 87. The above-mentioned register must be cataloged and initialed by the operator and kept up to date at the place of operation. It must remain accessible at all times to ONSSA local service agents.

TITLE VI FINAL PROVISIONS

Article 88. The following are repealed from the effective date of this Decree:

- The Order of May 9, 1942 regulating the manufacture of concentrated meat extracts and broths,
- The Order of Ramadan 13, 1363 (September 1, 1944) on the control of food products;
- The Order of February 25, 1946 regulating the manufacture and sale of beef and veal products;
- The Order of Chaabane 1, 1372 (April 15, 1953) relating to the preparation, storage, importation and sale of packaged meat;
- Titles V, VI and VII as well as the annex of the Decree No. 2-98-617 of Ramadan 17, 1419 (January 5, 1999) made in application of the Dahir Law No. 1-75-291 of Chaoual 24, 1397 (October 8, 1977) laying down measures relating to the health and qualitative inspection of live animals and animal origin products;
- Articles 2, 3 (paragraphs 2), 5, 6,7,8,9 and 10 and Title II of Decree No. 2-97-177 of Hija 5, 1419 (March 23, 1999) on the transport of goods perishable;
- Titles II and III of Decree No. 2-99-89 of moharram 18, 1420 (May 5, 1999) on the control of delicatessen products;
- Articles 5 and 6 of Decree No 2-00-425 of Ramadan 10, 1421 (December 7, 2000) on the control of the production and marketing of milk and milk products;
- Titles V, VI, VII and VIII of Decree No. 2-04-684 of kaada 14, 1425 (December 27, 2004) adopted for the application of Law No. 49-99 on the health protection of poultry farms, controlling the production and marketing of poultry products;
- Article 4 and Annex II of Decree No. 2-97-1003 of Chaoual 29, 1426 (December 2, 2005) on health and qualitative inspection of seafood and freshwater products.

The duly published regulations adopted for their application, as well as the provisions of the texts adopted for the application of the specific laws relating to the reduction of fraudulent products, health inspections, livestock quality, and products of animal origin not specifically referred to above remain in force until their repeal.

From the effective date of this Decree, the provisions of Article 2 of [Decree No. 2-04-684 of kaada 14, 1425 \(December 27, 2004\)](#) no longer apply to establishments and enterprises producing and marketing of poultry products which are subject to the provisions of this Decree, with the exception of poultry farms.

Article 89. The Minister of Agriculture and Maritime Fisheries, the Minister of the Interior, the Minister of Health, the Minister of Equipment and Transport, the Minister of Industry and Trade and New Technologies are responsible, each as far as it is concerned, for the execution of this Decree which takes effect from the date of its publication in the Official Gazette.

Done in Rabat, on Chaoual 7, 1432 (September 6, 2011)

ABBAS EL FASSI

For countersigning:

THE MINISTER OF AGRICULTURE AND MARITIME FISHING, **Aziz Akhannouch**

THE MINISTER OF THE INTERIOR, **Taieb Cherqaoui**

MINISTER OF HEALTH, **Yasmina Badou**

MINISTER OF EQUIPMENT AND TRANSPORT, **Karim Ghellab**

MINISTER OF INDUSTRY, TRADE AND NEW TECHNOLOGIES, **Ahmed Reda Chami.**

ANNEX

Decree No. 2-10-473 of Chaoual 7, 1432 (September 6, 2011) taken for the application of certain provisions of [Law No. 28-07](#) relating to the safety of food products

Categories of establishments and enterprises subject to health accreditation

I- Establishments and enterprises whose activities concern the following animals or animal-origin products:

- a) Meat of domestic ungulates: Slaughterhouses and cutting plants;
- b) Meat of poultry and lagomorphs: Slaughterhouses and cutting plants;
- c) Meat of farmed game: Slaughterhouses and cutting plants;
- d) Meat of wild game: Any establishment and enterprise preparing and handling wild game meat;
- e) Minced meat: Any establishment and enterprise preparing minced and mechanically separated meat;
- f) Meat products: Any establishment and company that prepares meat products (cold cuts, Khliaa, marinade, flavoring, etc.);
- g) Fishery and aquaculture products:
 - Any establishment and enterprise engaged in the production, treatment, processing, packaging and preservation of fishery products and by-products, fish halls at landing places and wholesale markets, fishing vessels having a system freezing of catches and/or carrying out on-board treatment or processing operations;
 - Any establishment and enterprise packaging and/or purifying shellfish.
- h) Milk and dairy products: Any establishment and enterprise packaging, processing and manufacturing dairy products;
- i) Eggs and egg-products: Any establishment and enterprise processing and manufacturing egg products with the exception of egg packaging centers;
- j) Processed terrestrial snails: Any establishment and enterprise processing and manufacturing products based on terrestrial snails with the exception of live snail packaging centers;
- k) Rendered animal fat and greaves: Any establishment and enterprise producing rendered animal fat and/or greaves;
- l) Stomach bladders and intestines: Any establishment and enterprise handling and/or processing stomachs, bladders and intestines;
- m) Gelatin: Any establishment and enterprise;
- n) Collagen: Any establishment and enterprise;
- o) Processed animal protein: Any establishment and enterprise.

II- The following collective catering establishments:

- a) Central kitchens;
- b) Caterers with kitchens.

III- Establishments storing animal or animal-origin products under controlled temperature:

- Any establishment and enterprise with a cold production system for the storage of animal and animal products at positive and/or negative temperatures.

IV- Establishments or enterprises in the animal feed sector carrying out one of the following activities:

- a) The manufacture and/or placing on the market of animal feed additives;
- b) The manufacture and/or placing on the market of premixes and/or nutritional supplements prepared with the aid of additives;
- c) Manufacturing for placing on the market or for the exclusive needs of its holding, compound feed containing additives or premixes containing additives

V- Establishments or enterprises in the plant and plant products sector performing any of the following activities:

- a) Juices and nectars;
- b) Oils derived from oilseeds;
- c) Preserved vegetables subjected to heat treatment, including sauces and flavorings;
- d) Wine products.